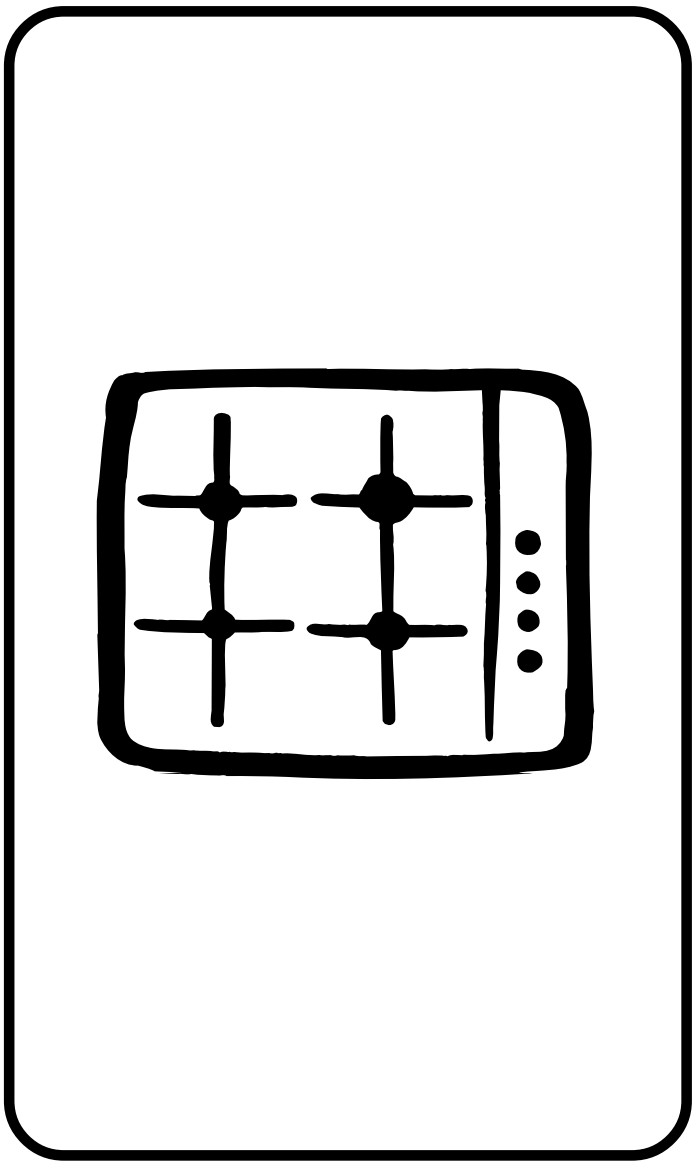
Gas Hobs

INSTRUCTION BOOKLET



Mod. EHG 65 - EHG 66

35678-2902

AU

⚠ Important Safety Information

You MUST read hese warnings carefully before installing or using the hob. If you need assistance, contact our local Customer Care Department

Installation

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant Australian Standards.
- Any gas installation must be carried out by a registered installer.
- Remove all packaging before using the hob.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the hob in any way.
- The appliance must be installed at a minimum distance of cm.50 from curtains or other combustible material.
- Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- The hob gets hot when it is in use.
- Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the hob.

During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period of time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the hob unit.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

Step by step instructions for an operation

Hints and Tips

Environmental Information

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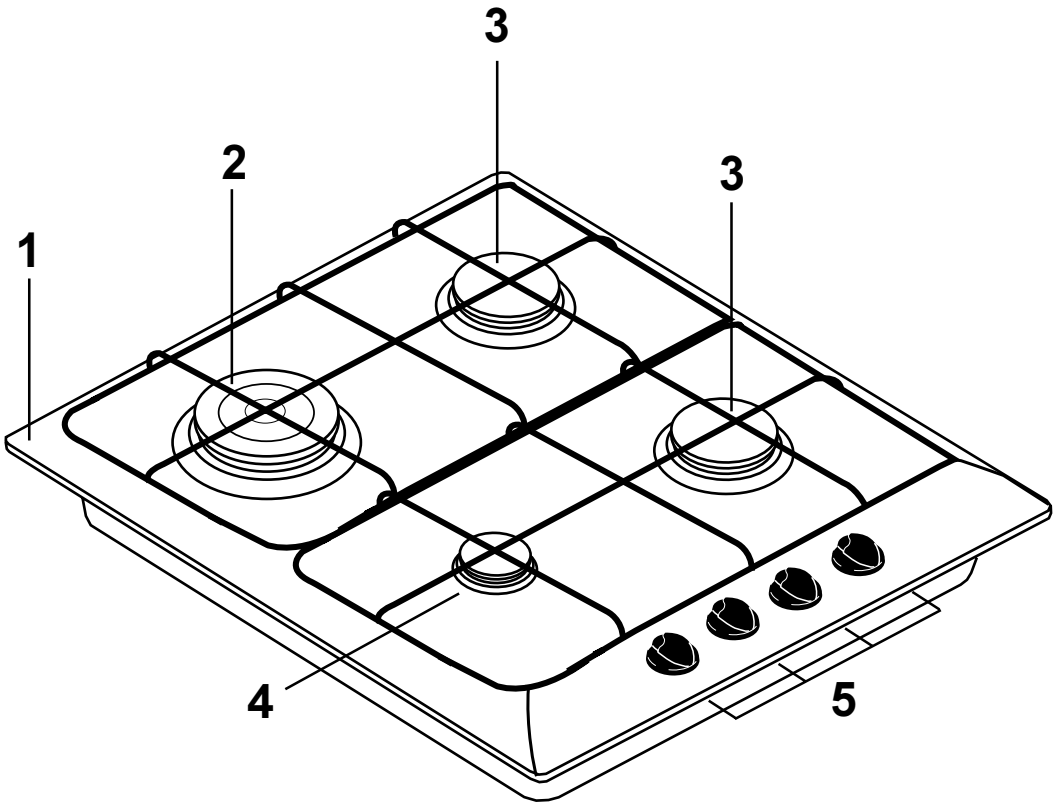
Description of the Hob



1. Hob Top
2. Triple crown Burner
3. Semi-rapid Burners
4. Auxiliary Burner
5. Control knobs

Operation

Hob Burners

☞ To light a burner:

- push in the relevant control knob and turn it anticlockwise to maximum position;
- Mod. EHG 66: upon ignition, keep the knob pushed down about **5 seconds**. This will allow the "thermocouple" (Fig. 1 - letter D) to be heated and the safety device to be switched off, otherwise the gas supply would be interrupted;
- then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Large (triple-crown)	180 mm.	260 mm.
Medium (semi-rapid)	120 mm.	220 mm.
Small (Auxiliary)	80 mm.	160 mm.

⚠ If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

ⓘ As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

⚠ ***Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.***

ⓘ If the control knobs become difficult to turn, please contact your local Service Centre.

Using the Wok Stand

A wok stand is provided to enable you to use a round bottomed wok on the hob. The wok stand must only be used on the triple crown burner, and should not be used with any other type of wok or pan.

When fitting the wok stand, ensure the recesses in the frame fit securely onto the bars of the pan supports, as shown in the diagram.

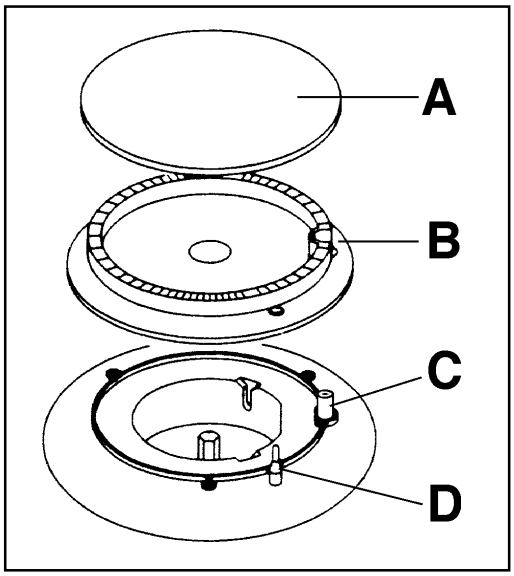
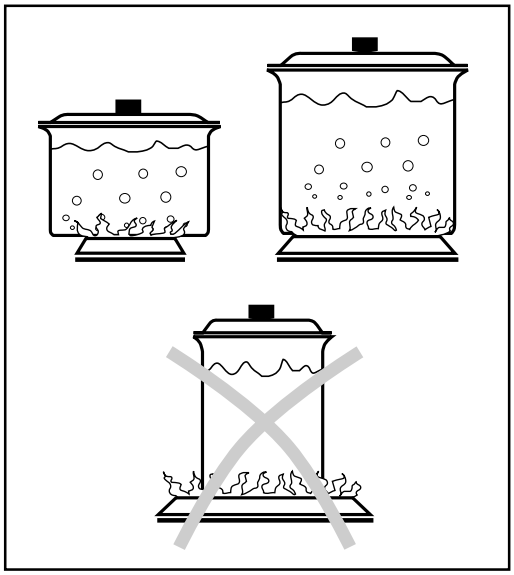
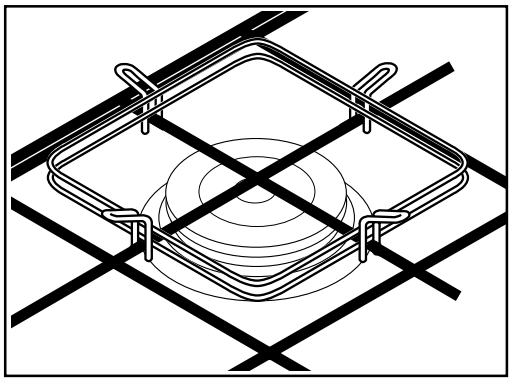


Fig. 1
A - Burner cap
B - Burner crown
C - Ignition electrode
D - Thermocouple (Mod. EHG 66)





Maintenance and Cleaning

Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.

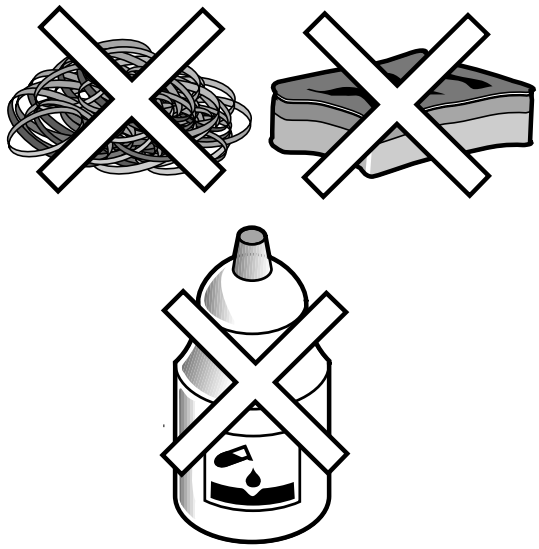
The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:
- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Pan Supports and Wok Stand

The pan supports and the Wok Stand are dishwasher proof. If washing them by hand, take care when drying them as the enamelling process occasionally leaves rough edges. If necessay, remove stubborn stains using a paste cleaner.



The Burners

The burner caps and crowns can be removed for cleaning. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove. After cleaning, be sure to wipe dry with a soft cloth.

Ignition electrode

The electric ignition is obtained through a ceramic "electrode" and a metal electrode (Fig. 1 - letter C). Keep these components very clean, to avoid lighting difficulties, and check that the burner crown holes are not obstructed.

Something Not Working?

If the hob is not working correctly, please carry out the following checks before contacting your local Service Force Centre.

SYMPTOM	SOLUTION
■ There is no spark when lighting the gas	◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The gas ring burns unevenly	◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.

If after all these checks, your hob still does not operate correctly, contact your local Service Force Centre (see pages 10 and 11)

Instructions for the Installer

Engineers technical data

OVERALL DIMENSIONS

Width: 580 mm.
Depth: 500 mm.

CUT OUT DIMENSIONS

Width: 550 mm.
Depth: 470 mm.

SUPPLY CONNECTIONS

Gas:
RC 1/2 inch (1/2 inch male) Rear right hand corner

Electric:
230-240V 50Hz supply

APPLIANCE GAS SUPPLY:
Natural gas 1.0 kPa - Universal LPG 2.75 kPa

TYPE OF GAS	TYPE OF BURNER	NOZZLE MARKS 1/100 mm	NOMINAL GAS CONSUMPTION MJ/h	NOMINAL PRESSURE kPa
NATURAL GAS	Triple Crown (wok) Semi-rapid (medium) Auxiliary (small)	1.57 1.11 0.89	13.00 6.80 3.80	1.00
U-LPG	Triple Crown (wok) Semi-rapid (medium) Auxiliary (small)	0.97 0.71 0.55	13.00 6.30 3.80	2.75

Burner	Dia. Tap By-pass 1/100 mm
Auxiliary	28
Semi-rapid	35
Triple crown	42
Aeration adjustment	none

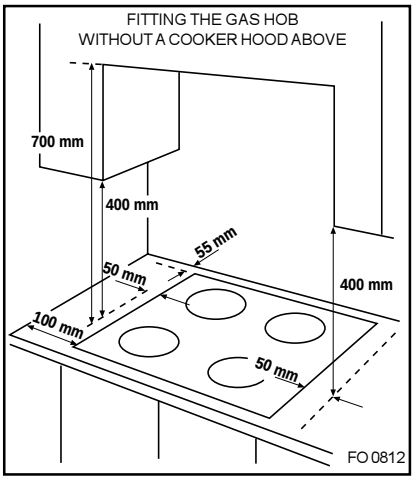
Important safety requirements

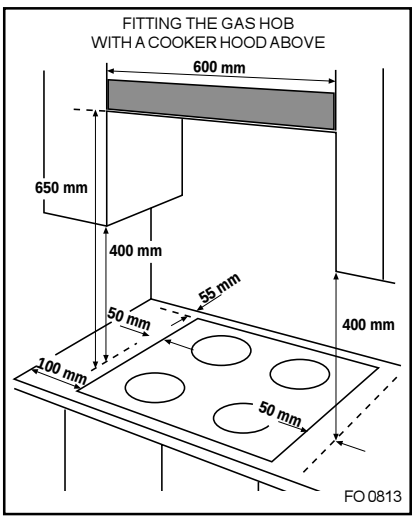
Location

Choose a location free of draughts and open doors and clear of combustible materials or other fire hazards such as curtains, etc. The location should ensure convenience of operation and service. Any adjacent wall surface situated within 200mm from the edge of any hob burner and above the height of the hob must be a suitable non-combustible material for a height of 150 mm for the entire depth and width of the cooker.

Any combustible material above the hotplate must be at least 650 mm above the top of the hob and no construction shall be within 450 mm above the top of the burner.

A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls.





Installation

Important

This appliance must be installed by **qualified personnel**.
The installer shall verify the satisfactory operation of the ignition system on all burners both individually and in combination.
The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

Regulations

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS5601 (AG601) and any other relevant statutory regulations.

Data label

The data label is located on the bottom of the appliance. This appliance is suitable for Natural or Universal LPG. Ensure that the gas supply matches the data label. A duplicate of the data label is supplied in the packaging of the user manual and must be attached to readily accessible adjacent surfaces of the appliances.

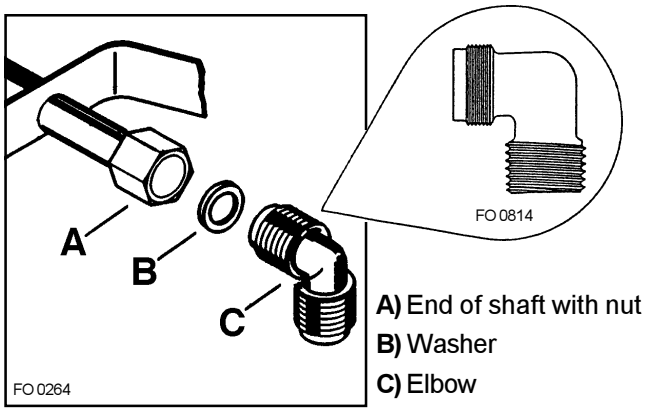
Connection to the gas supply

Gas connection must be carried out in conformity with the regulations in force. The appliance leaves the factory tested and regulated for the type of gas indicated on the plate which is situated in the lower position near the gas connection tube. Ascertain that the type of gas with which the appliance will be supplied is the same as that indicated on the plate.
If different carry out all the operations according to the indications cited in the paragraph "adaption to different types of gas".
For a maximum output and minimum consumption ascertain that the pressure of the gas used has the values indicated in the table of "burner characteristics".
The joint is mounted on the intake area of the pipe, fitted with a filleted nut G 1/2", between the sealing components. Screw the parts without forcing, turn the joint in the direction required and then tighten everything.

Connection

Carry out the connection to the gas plant **only by means of a rigid metallic pipe** conforming to the regulations in force. This appliance is not suitable for connection with a hose assembly. The joint for the entry of gas into the appliance is threaded R 1/2" (male thread).
Carry out the connection avoiding any type of stress on the appliance.

It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe. **Failure to ensure the correct assembly will cause leakage of gas.**



A) End of shaft with nut
B) Washer
C) Elbow

Natural gas appliances must be fitted with a pressure regulator and be installed at the inlet connection. The gas pressure must then be set as a part of the commissioning procedures.
For U-LPG the pressure adjustment is made via the regulator fitted at the domestic cylinder.
The natural gas regulator and U-LPG pressure test point must be accessible with the appliance installed.

Important

Upon completion of installation, always check:

- that all the joints are completely sealed by using a soapy solution, never a flame;
- that the gas pressure has been regulated to 1.00kPa for Natural Gas and 2.75kPa for Universal-LPG. The pressure test point is located on the regulator. The pressure should be measured and adjusted with the Wok burner on high flame;
- that the automatic ignition system is operating satisfactory on all burners, both individually and in combination;
- that the burners operate correctly, are stable, without yellow tipping or excessive noise on high and low flame.

Then demonstrate to the customer the appliance operation and leave these instructions.

Electrical connections

The appliance is designed to be connected to 230-240 V monophase electricity supply.
The connection must be carried out in compliance with the laws and regulations in force.
Before the appliance is connected:

1) check that the main fuse and the domestic installation can support the load (see the rating label);
2) check that the power supply is properly earthed in compliance with the current rules;
3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the furniture unit.

The appliance is supplied with a connection cable provided with a plug, able to support the load marked on the identification plate. The plug has to be fitted in a proper socket.
If connecting the appliance directly to the electric system, it is necessary that you install a double pole switch between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.
The brown coloured phase cable (fitted in the terminal block contact marked with "L") must always be connected to the network phase.

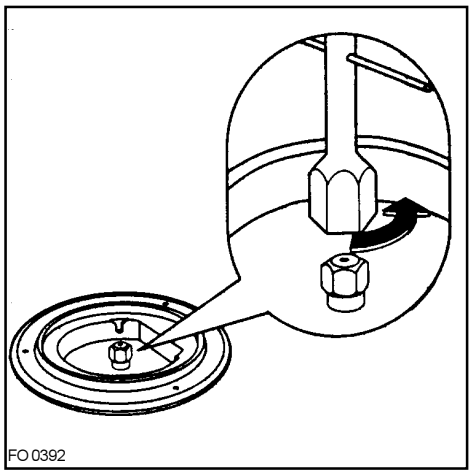
Adaptation to different types of gas

WARNING: Servicing shall only be carried out by authorised personnel.

Substitution of the nozzles

- Remove all pan supports, burner caps, rings and crowns;
- With a tubular spanner no. 7 unscrew and remove (see diagram) the nozzles substituting them with those corresponding to the type of gas used (see Technical data);
- Remount the parts carrying out the operations described in reverse. Upon completion remove existing gas type label and stick the relevant gas type label near the gas supply pipe.

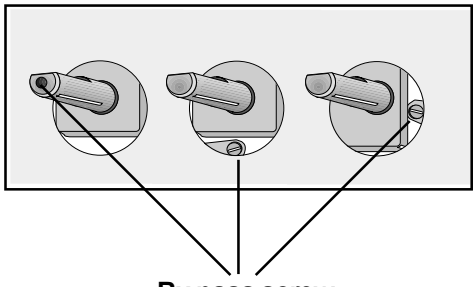
If the pressure of gas used is different (or variable) from that foreseen an appropriate pressure regulator should be installed on the entry tube. In case pressure regulators for U-LPG are used these should conform to the regulations in force.



Regulation of the minimum

To regulate the minimum:

- bring the tap to the minimum flame position.
- extract the knob.
- in case of conversion from natural gas to U-LPG, tightly screw the by-pass screw (see diagram);
- when converting from U-LPG to natural gas unscrew about ½ turn by-pass screw, until a regular small flame is reached.
  Finally check that by quickly turning the tap from the maximum position to the minimum position the burner is not extinguished; remount the parts carrying out the operations described in reverse.

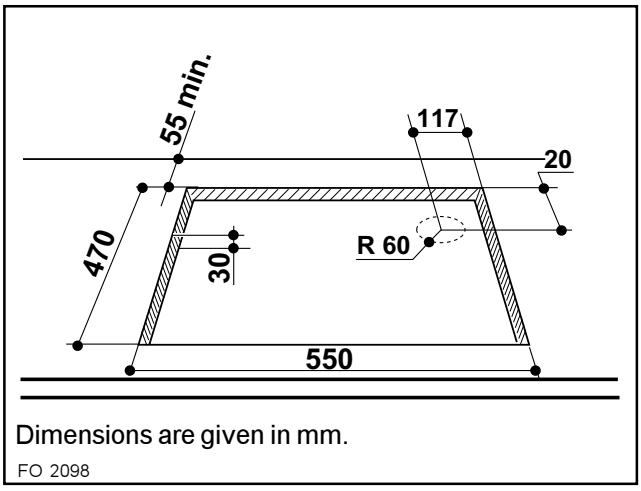


Building In

Cut Out Size

The dimensions of the cut-out are given in the diagram.

Rectangular cut-out size for hob



Dimensions are given in mm.

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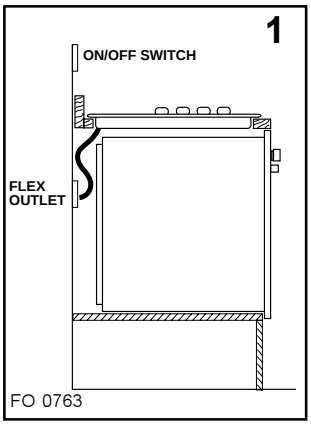
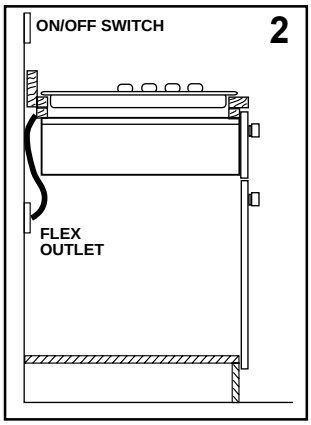
Building over a cupboard or drawer

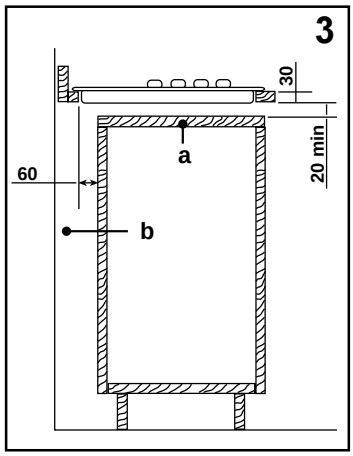
If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface.
It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.





Building over a kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in diagram 3.
The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.

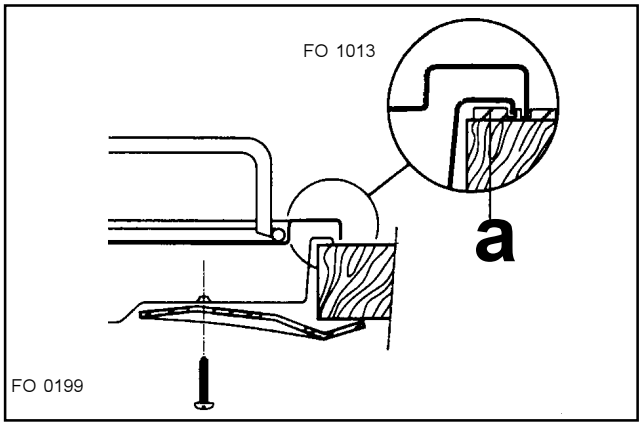


Fitting the Hob into the worktop

☞ Carry out the building in of the hob as follows:

- put the seals supplied with the hob, on the edges of the cut out: place them exactly on the front and rear edge and at 50 mm. from the side edges, taking care that the seals meet without overlapping;
- place the hob in the cut out, taking care that it is centred;
- fix the hob with the relevant fixing clamps and screws, as shown in the diagram. When the screws have been tightened, the excess seal can be removed.

The edge of the hob forms a double seal which prevents the ingress of liquids.



a) Sealing gasket

ELECTROLUX WARRANTY AUSTRALIA

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty. Ltd. A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

1 During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.

2 The Company will decide if there are any defects in material and/or workmanship.

3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.

4 This warranty applies only for mainland Australia and Tasmania.

5 The appliance must be installed and operated in accordance with the Company's instructions.

6 This warranty does not apply to normal wear and tear, or any service, which is needed after an accident, alteration, negligence, misuse, fire or flood.

7 This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.

8 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.

9 If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.

10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.

11 The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.

12 This warranty applies only to the original buyer.

13 This warranty is the only express warranty given by the Company.

14 If you are the original buyer, please keep your proof of purchase, which will be required, if you request service under this warranty.

15 The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.

16 Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

FOR SERVICE IN AUSTRALIA
PLEASE CALL
13 13 49

FOR SPARE PARTS IN AUSTRALIA
PLEASE CALL
13 13 50

ELECTROLUX APPLIANCE WARRANTY – NEW ZEALAND

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").

2 During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts, which they find are defective.

3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.

4 The appliance must be installed and operated in accordance with the Company's instructions.

5 This Warranty does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alteration or misuse.

6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.

7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.

8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.

9 This warranty is the only express warranty given by the Company.

10 This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.

11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.

12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.

13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).

14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any Authorised Service Centre should warranty service be required.

SERVICE CENTRES

PLEASE PHONE
0800 10 66 10

For your nearest Authorised
Service Centre please look in
The Yellow Pages under
Home Appliance Servicing
OR
Call 0800 10 66 10

Grafiche MDM - Forlì

The Electrolux Group. *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.